

Diner's Choice winner tapas/small plates (OpenTable)

## Specials

**16 La Montesa "Crianza" (93RP)(94JS) ~~40.00~~ 18.00**

\* #81 on James Suckling top 100 Spanish wines in 2018.

Garnacha, Tempranillo. Fresh nose of strawberries and raspberries with hints of dried flowers. Medium to full body, light and silky tannins with a slight herbal finish.

**11 Dehesa la Granja (91 ST) ( 92JS) ~~43.00~~ 18.00**

Tempranillo. Full body and smoky with dark fruit, toasty oak, and dark chocolate aromas.

**Red and White Sangria Pitcher ~~36.00~~ 22.00**

**Flavored Sangria ~~36.00~~ 22.00**

Peach, strawberry, pomegranate, Mango

## Salad

**Ensalada de la Casa** - Mixed greens with fresh mozzarella, tomato, cucumber, and red onion with sherry balsamic vinaigrette 6.50 GF V VE\*

## Cold Tapas

**Tortillas Españolas** - Combination plate of traditional Spanish omelet with potatoes and onions, and a vegetable omelet, served with mixed greens and a sherry balsamic vinaigrette 7.50 GF V

**Alcachofas con Cabaes** - Artichoke hearts with arugula, walnuts, Cabaes blue cheese and a pomegranate reduction 8.50 GF V

**Aceitunas Aliñadas** - House-marinated Spanish olives 8.95 GF V VE

**Patatas con Alioli** - Robust garlic potato salad 8.95 GF V

**Queso con Pacanas** - Goat cheese drizzled with honey and rolled in crushed toasted pecans with red wine poached pear slices and toast points 9.50 V

**Jamón Serrano** - Traditional Serrano ham with Manchego cheese, tomatoes, and toast points 14.95

**Salpicon de Mariscos** - Chilled medley of shrimp, scallops and calamari with bell peppers, cilantro, onions, lemon juice, sherry vinaigrette 13.95 GF

## Hot Tapas

**Patatas Bravas** - Spicy potatoes topped with Manchego cheese 7.50 V VE\*

**Champiñones Rellenos** - Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce 9.95 V

**Queso de Cabra** - Oven-baked goat cheese in tomato basil sauce served with garlic bread 11.95 V

**Pincho de Pollo** - Grilled chicken tenderloin skewer with chorizo and cumin mayonnaise sauce 7.95 GF\*

**Pollo al Limon** - Sautéed chicken breast, angel hair pasta, and broccoli served with lemon cream sauce 13.95

**Empanada de Buey** - Puff pastry filled with ground beef tenderloin and wild mushrooms topped with Monterey Jack cheese and tomato sauce 10.50

**Pipirrana de Buey** - Skirt steak, sautéed onions, and potatoes with Cabaes blue cheese sauce 12.50

**Pincho de Solomillo** - Grilled beef tenderloin skewer rolled in cracked black pepper served with caramelized onions and horseradish sour cream 8.95 GF

**Solomillos a la Plancha** - Grilled beef tenderloins, served with mashed potatoes, drizzled with red wine sauce 20.95 GF

**Albondigas con Almendras** - Lamb, beef, and pork meatballs served with spicy tomato sauce, toasted almonds, and Parmesan 10.95

**Croquetas de Jamon y Pollo** - Lightly breaded croquettes of Serrano ham and chicken breast with an herbed tomato sauce 8.95

**Chuletas de Cordero** - Grilled lamb chops served with roasted potatoes, grilled asparagus, with a red wine sauce 16.50

**Datiles con Tocino** - Roasted dates wrapped in bacon served with red bell pepper sauce 9.95

**Salmon a la Plancha** - Grilled Atlantic salmon with julienned vegetables and lemon butter sauce 18.95 GF

**Gambas a la Plancha** - Grilled tiger shrimp in garlic lemon butter 12.95 GF

**Vieiras Albariño** - Grilled sea scallops served on Mediterranean couscous with a tomato butter sauce 19.95

## Paellas

**Vegetariana** - Saffron rice with seasonal vegetables  
13.95 GF VE

**Campešina** - Saffron rice with chicken, chorizo, and  
seasonal vegetables 15.95

**Valenciana** - Saffron rice with chicken, shrimp, mussels,  
and clams 22.95 GF

**Mariscos** - Saffron rice with shrimp, mussels, clams,  
scallops, and squid 28.95GF

**Please allow up to 45 minutes cooking time**

## Sides

**Mashed Potatoes** 1.50

**Couscous** 1.50

**Steamed Broccoli** 2.50

**Garlic Bread** 1.95

## Kids Menu

**Beef Tenderloin Skewer with French Fries** 8.50

**Pasta with Tomato Sauce** 6.95

**Pasta with Butter** 6.95

**Chicken Tenders with French Fries** 6.95

## Specialty Desserts

**Tarta de Chocolate y Caramelo**—Warm bittersweet  
chocolate and caramel custard baked in a hazelnut tart  
crust with vanilla ice cream and raspberry sauce 8.95

**Delicia de Chocolate** – Terrine of bittersweet chocolate  
served with honeyed walnuts and raspberry sauce 7.95

**Tarta de Pera**—Almond pound cake with pear served  
with caramel sauce & ice cream 8.50

**Crema Catalana**—Creamy vanilla custard with  
bittersweet chocolate and caramelized  
sugar topping 8.95 (GF)

**Plátano con Helado**—Sautéed banana with pistachios,  
caramel sauce, and vanilla ice cream 7.95 (GF\*)

**Profteroles del Pirineo**— Puff pastries with  
ice cream & chocolate sauce 7.95

**Tarta de Pecanas** – Cheesecake baked with  
pecans served with bittersweet chocolate sauce and  
caramel sauce 8.95

## CAVA

**NV Dibon Brut Rose** 32.00

(Penedés) Rich and supple with notes of citrus and green apples  
with raspberry and black currant undertones.

**NV Dibon Brut Reserve** 32.00

(Penedés) Rich and supple nose, while the palate has complexity  
and notes of apples, citrus and grapefruit.

**NV Segura Viudas “Aria” Brut** 39.00

(Penedés) Dry and lively with flavors of pineapple, almonds,  
honey, pears and fresh bread.

**16 Muga Blanco (90 RP) (92 JS)** 46.00

Viura, Malvasia. Crisp aromas of green apple and citrus fruits  
with white peach, grapefruit, and hints of oak on the palate.

## ROSE

**18 Flor de Muga (93 JS)** 59.00

\* #19 on James Suckling top 100 Spanish wines in 2018.

(Rioja) Old Vine Granacha. Complex, fresh, and aromatic rosé  
with notes of strawberries, peaches, and white blossom.

**18 Sorbet** 38.00

(Penedés) Garnaxa Negra. The nose is elegant, coated with floral  
and white fruit notes, and grapefruit aromas.

**18 Muga Rose (91 JS)** 44.00

(Rioja) Garnacha, Viura, Tempranillo. Bright pink color with  
nectarine and tangerine on the nose, and cantaloupe and peach  
on the palate and a long finish.

## WHITE WINE NOTEWORTHY SPANISH REGIONS

### RIOJA

**18 Satinela** 35.00

Viura, Malvasia. Tropical fruit and white flowers convey its  
delicate sweetness.

### RUEDA

**17 Marques de Riscal** 36.00

Sauvignon Blanc. A complex nose with hints of fresh grass and  
abundant fresh fruit such as citrus fruits, pineapple or melon. It  
has a clean, long finish.

**17 Las Brisas** 37.00

Verdejo. Very comparable to Sauvignon Blanc with crisp acidity  
and minerality.

**18 Shaya (90 JS)** 44.00

Verdejo. Well-balanced and complex with a distinct minerality  
which augments the abundance of fruit flavors.

## NAVARRA

**16 Hacienda de Arinzano (91 JS)** 50.00  
Chardonnay, Lemon and orange peel, as well as nuances of pear and mango, pineapple accompanied with sweet and aromatic balsamic notes and honey.

## RIAS BAXAS

**18 Nora** 44.00  
Albariño. Aromas of ripe apples and peaches on the palate and excellent balance of fruit flavors.

**18 Largar de Cervera (92 JS)** 51.00  
Albariño. Ripe apples and pears, stone fruit, particularly apricots leading to a remarkable lemon leaf citrus background, with well-integrated acidity.

## PENEDES

**18 Huguet can Feixes** 44.00  
Parellada, Chardonnay, Malvasia. Intense citrus aromas in the nose with apple, melon, and apricot notes on the palate and a long finish.

**18 Gessami** 51.00  
Muscat, Sauvignon Blanc, Gewürztraminer. Light body and silky with white flowers, jasmine, orange blossom and aromas of chamomile tea and linden infusions on the nose. Apricots, peaches, a citrus breeze on the palate.

## RED WINE NOTEWORTHY SPANISH REGIONS

**18 Atance (90 RP)** 36.00  
(Valencia) Bobal. Aromas of brambleberry, black olive, and coffee. Medium-bodied with bright red fruit flavors, a hint of spice, wild herbs and a citric note on the finish.

**17 Can Blau** 49.00  
Mazuelo, Garnacha, Syrah. Full bodied, a smooth and fruity initial burst with classic raspberry and black cherry flavors.

## TORO

**16 Romanico (90 RP)(93 JS)** 47.00  
Tinto del Toro. Brambly wild-raspberry and smoky, stony aromas lead to a rich and juicy core of plump, flavorsome red and dark plums on the palate.

## ZAMORA

**11 Dehesa la Granja (91 ST) ( 92JS)** ~~43.00~~ **18.00**  
Tempranillo. Full body and smoky with dark fruit, toasty oak and dark chocolate aromas.

**14 Venta Mazzaron (90 IWC)** 42.00  
Tempranillo. Aromas of black raspberry, licorice, flowers, and Moroccan spices. Juicy and mineral driven on the palate.

## RIOJA

**16 La Montesa "Crianza"(93RP)(94JS)** ~~40.00~~ **18.00**  
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Garnacha, Tempranillo. Fresh nose of strawberries and raspberries with hints of dried flowers. Medium to full body, light and silky tannins with a slight herbal finish.

**14 Finca San Martin "Crianza"(91JS)** 44.00  
Tempranillo. The nose stands out for its intense aromas of red blackberries, wild strawberries and hints of underbrush set against a balsamic background of anise, sweet licorice, cinnamon and cedar to round off a fine bouquet.

## CAMPO DE BORJA

**13 Zarihs** 55.00  
Syrah. The nose has powerful impression of blackberries, with a hint of wood smoke and sweet vanilla, and with flavors of dark berries dominate; wild blackberries and dried plums, with notes of espresso coffee on the palate.

## JUMILLA

**13 Altos de Luzon (91 ST)** 49.00  
Monastrell, Tempranillo, Cabernet. Ripe fruit notes, spices, cocoa, blackberry, plum, vanilla, and toasted notes from new oak.

**17 Juan Gil (91 RP)** 49.00  
Monastrell. Full bodied wine with dark cherry color and powerful aromas of red berries, toasted and smoked notes.

## RIBERA DEL DUERO

**17 Pruno (93 JS)** 59.00  
Tempranillo, Cabernet. Deep, black cherry color. Aromas of red fruit, plum, black currant embodied with toffee, oaky hints

## PRIORAT

**16 Embruiux** 62.00  
Merlot, Garnacha, Carignan, Syrah, Cabernet. Flavors of black cherry, boysenberry, lilac and vanilla, supported by well-integrated tannins and fresh acidity.

**\*Vintage and availability subject to change**